



CHRISTMAS
2021



THE
SPRING

READING

*Merry Christmas
from all of the team at The Spring Inn*



CHRISTMAS PARTY MENU

3 course menu £30.95

2 course menu £26.95

STARTERS

Roast parsnip & apple soup
with vegetable crisps, artisan bread. *gfo / dfo*

Deep fried panko Camembert
with cranberry sauce, chicory & pear salad.

Pheasant & pork terrine
with spiced apple & plum chutney, toasted sourdough. *gfo / dfo*

Cold smoked salmon, gravad-lax, hot smoked salmon
with horseradish crème fraîche, salt roasted beetroot. *gfo / dfo*

MAINS

Roast Norfolk Turkey
with chestnut stuffing, bacon wrapped chipolatas, duck fat roasties and all the trimmings. *gfo / dfo*

Slow braised shin of beef
with horseradish cream potatoes, maple glazed carrots, cavolo nero, rich red wine jus. *gfo / dfo*

Pan-fried fillet of Sea bass
with roasted new potatoes, buttered samphire, mussel and clam bisque. *gfo*

Warm, white stilton shallot tartlets
with roasted baby potatoes, chicory & celery salad, honey & truffle dressing.



DESSERTS

Christmas Pudding
with proper brandy sauce. *gfo / dfo*

Warm brioche & orange treacle tart
with clotted cream.

Chocolate delicé
with boozy cherries, vanilla ice cream.

Passion fruit cheesecake
with mango sorbet. *gfo*



Please notify us of special dietary requirements, we will endeavor to provide menu choices using fresh ingredients within these requirements. A discretionary service charge of 10% will be added to your bill.



CHRISTMAS DAY MENU

£75.00 (kids £25.00)

AMUSE BOUCHE

Deviled quail's egg en croute

STARTERS

Cream of wild mushroom sour dough croutons, sage crisps. *gfo / dfo*

Seared scallops, served in the shell, rich creamy sauce, glazed mash potato. *gfo*

Venison carpaccio, blue cheese bonbons, caper-berries, olive dressed rocket. *dfo*

Smoked salmon and crab parcels, avocado & crayfish mayonnaise. *gfo / dfo*

Carrot & spinach pakoras, cucumber and mint salad. *gfo / dfo*

MIND THE GAP

Champagne sorbet.

MAINS

Roasted free range Bramble farm turkey
with chestnut & thyme stuffing, bacon chipolatas and all the trimmings.

Beef wellington
Aberdeen Angus fillet steak in puff pastry, mushroom duxelle, Bordelaise sauce.

Pan-fried medallion of monkfish tail
with chorizo, fondant potatoes, cauliflower puree, buttered samphire. *gfo / dfo*

Rosemary & orange slow roasted half Gressingham duck
with lemon & thyme stuffing, Christmas trimmings. *gfo / dfo*

Warm, white stilton shallot tartlets
with roasted baby potatoes, chicory & celery salad, honey & truffle dressing.

DESSERTS

Christmas Pudding, proper brandy sauce. *gfo / dfo*

Warm chocolate fondant, drunken cherries, vanilla ice cream.

Vanilla crème brûlée, raspberries, short bread biscuits. *gfo*

Peanut butter parfait, raspberry gell, praline, glazed banana. *gfo*

Mull of Kintyre Cheddar, Somerset brie, Oxford Blue, damson jelly,
fruit bread, walnuts, celery, onion marmalade, crackers. *gfo*

Selection of petit fours, English breakfast tea and Paradisso coffee.



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CHRISTMAS PARTY BOOKING FORM

This booking can only be confirmed once the deposit has been received. Choices must be forwarded a minimum of 7 days prior to party booking date.

Please contact the restaurant for your Personal Booking Reference Number and enter this below.

I enclose a deposit of £10.00 per person.

Total £

I understand that any deposit paid is non refundable.

Booking Reference:

Card No. Exp Date

Name of Card

Name of Company

Contact Name

Tel No.

Address

Postcode

Date of Booking Lunch ☐ Dinner ☐

Preferred Time of Booking

☐ SOUP

☐ TERRINE

☐ CAMEMBERT

☐ SALMON

☐ TURKEY

☐ SEA BASS

☐ BEEF

☐ TARTLETS

☐ PUDDING

☐ DELICE

☐ TART

☐ CHEESECAKE

WE LOOK FORWARD TO
ENJOYING CHRISTMAS
WITH YOU AT SOME POINT
OVER THE FESTIVE PERIOD.

Our opening hours are as follows:

| | |
|----------------------|----------------------------|
| Saturday 21st | Open as normal |
| Sunday 22nd | Open as normal |
| Monday 23rd | Open as normal |
| Christmas Eve | Open as normal |
| Christmas Day | Bookings only (Bar 12-3pm) |
| Boxing Day | Open for lunch 12-3pm only |
| Friday 27th | Open as normal |
| Saturday 28th | Open as normal |
| Sunday 29th | Open as normal |
| Monday 30th | Open as normal |
| New Years Eve | Open for lunch 12-3pm |
| | Evening bookings only |
| New Years Day | Open for lunch 12-3pm only |

THE SPRING INN

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Terms & Conditions

1. An optional service charge of 10% will be added to your bill. 2. We will require a pre order 7 days prior to the booking. 3. A non-refundable deposit of £10 per person is required to secure all reservations for tables. 4. Deposits paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or entertainment by other members of the party. Please note your booking will be treated as provisional until the deposit is received. 5. Please advise as soon as possible if the number of people in your party changes. An increase in party size may not be possible but please telephone to enquire and we will do our very best to accommodate you. 6. Any late changes to party size or menus must be advised at least 24 hours prior to the booking. After that time no changes can be made and a full amount of the meal will be charged. Cancellations will result in only losing the deposit of the person(s) who will not be attending. 7. All accounts must be settled on the day of the booking unless credit facilities have been arranged in advance. 8. Please note we cannot guarantee large parties will be seated on one table but we will facilitate you to the best of our ability and endeavour to accommodate table requirements. We request that guests vacate their table within the time limit if applicable.

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